



BOSCH
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Asparagus and Dandelion with Jumbo Shrimp and Crispy Rolled Wafers

Overview

Difficulty: Medium

Servings: 4

Preparation Time: 20 mins

Cooking Time: 40 mins

Ingredients

For the salad:

- 500g of green asparagus
- 200g of pioppini mushrooms (or other in-season mushrooms)
- 1 bunch yellow dandelion leaves
- 8 jumbo prawns (total of about 300 g, cleaned, raw and peeled Salt, pepper
- 1 shallot
- 2 tablespoons of Sherry vinegar
- 1 teaspoon of hot mustard
- 6 tablespoons of olive oil

For the rolled wafers:

- 100g offlur
- 2 tablespoons of cornflur 60 g icing sugar
- 100g of melted butter and a little butter for sautéing
- 2 medium egg whites
- 3 tablespoons of Sherry vinegar
- Salt, ground cumin

Methods

1. Stir ingredients for the dough in the MaxxiMUM kitchen machine Universal Mixer until smooth, season with salt and cumin and refrigerate for 2 hours. Place 1 tablespoon of dough at a time in a lightly oiled automatic ice cream cone maker or (with a little more oil) in a cast-iron waffle cone iron until golden.

2. Using a heat-resistant plastic angled spatula, remove the waffl from the mould, shape immediately into rolls and place in small glasses to cool – if necessary, wear thin cotton gloves. (To make standing rolls, immediately cut 3 cm from each waff and then roll perpendicular to this cut). Repeat until all the dough has been used – this should give you about 16 rolls. Place rolls in an airtight container and keep for up to 2 days.

3. Clean asparagus by peeling the ends and cutting of tough parts. Cut asparagus spears in half crosswise and boil in salted water for about 8 minutes until al dente. Drain and plunge into ice water. Clean pioppini mushrooms by removing stems and dirt residue.

4. In a large pan, sauté jumbo prawns in 1 tablespoon olive oil for 2 minutes. Add pioppini mushrooms and sauté for another 2 minutes. Salt lightly. Remove mushrooms and prawns. Rinse dandelion leaves, spin dry and tear or cut into bite-size pieces.

5. Peel shallot and mince. Combine Sherry vinegar, shallot and mustard and season generously with salt and pepper. Stir in remaining olive oil and season to taste.

6. Marinate prepared ingredients in the vinaigrette and arrange around – or inside – the crisp waff rolls. If you have any waffles rolls left over, serve them on the side for munching.

Product Used

Sold to millions – tested by millions

Whatever your needs, Bosch offers the right kitchen machine to give you perfect results when preparing meals.

